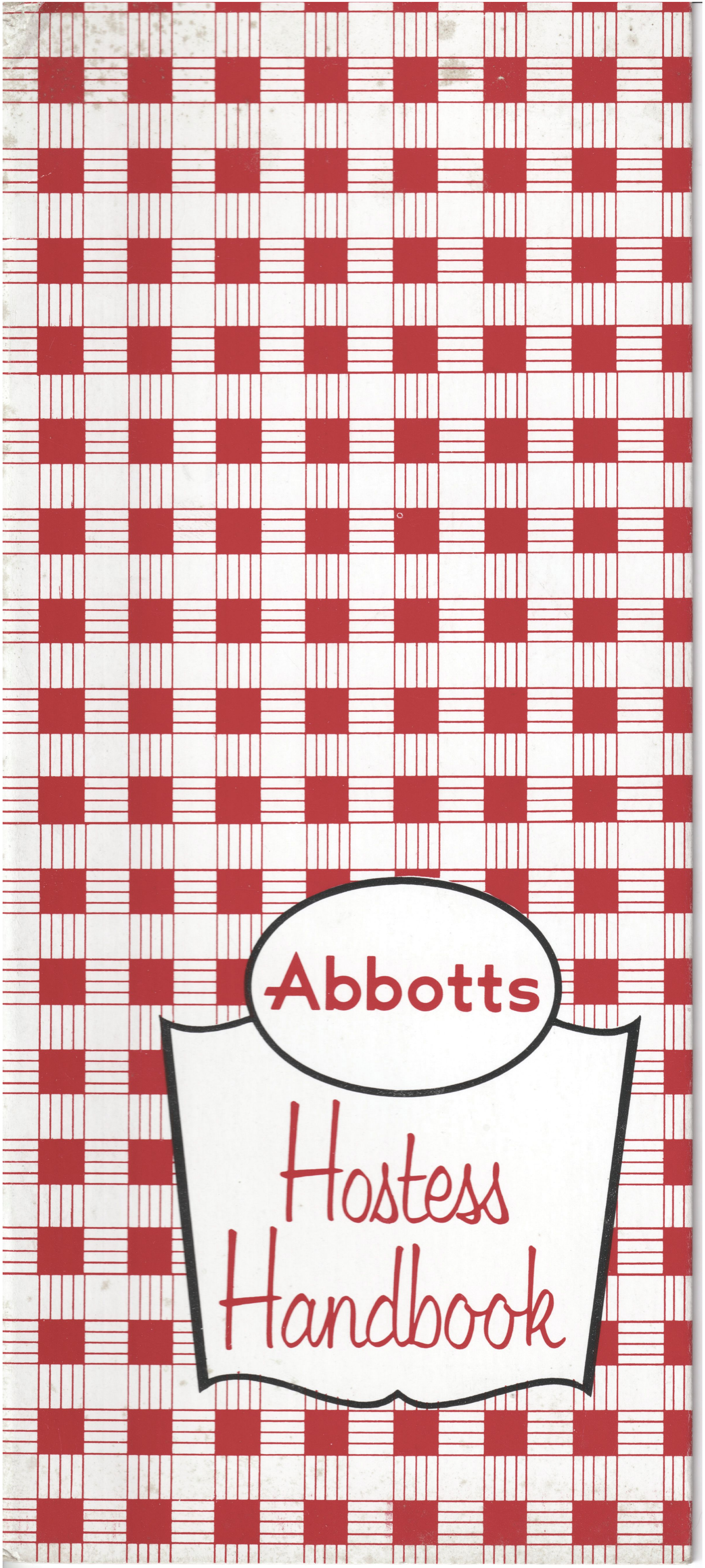


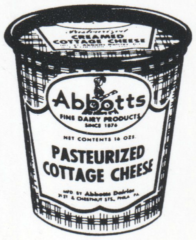
Abbotts

Hostess Handbook

ABBOTTS
"A"
MILK
Laboratory Controlled

JUST LOOK WHAT THE *Abbotts Milkman* WILL DELIVER TO YOUR DOOR

MILK Whichever you choose, Golden Guernsey Homogenized Vitamin D or any of the other homogenized or cream line milks, you can be sure it will be of the highest quality.


Pasteurized
CREAMED
COTTAGE CHEESE
Abbotts
FINE DAIRY PRODUCTS
SINCE 1876
NET CONTENTS 16 OZS
PASTEURIZED
COTTAGE CHEESE

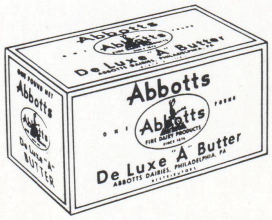
CREAMED COTTAGE CHEESE Eat it plain. Top it with apple butter or jam. Spoon it in a fresh tomato. Use it in meat or fish casseroles. It's a versatile food and one with high protein for muscle protection.

SOUR CREAM Adds a magic touch to fruit, hot vegetables, gravies. Spread it on fish before baking.

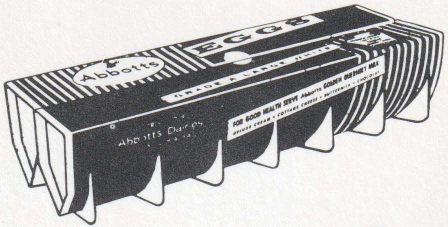
NON FAT MILK Less calories; 19% more protein while giving you the calcium that prevents brittle bones.

BUTTERMILK Fluffy buttermilk pancakes call for seconds. Stir a cup in tomato soup, hot or cold. Drink it plain. Delicious!

CHOCOLAY Oh how the children love this. Heat it or serve it cold. A chocolate milk shake flavor.


Abbotts
De Luxe "A" Butter
Abbotts
FINE DAIRY PRODUCTS
SINCE 1876
De Luxe "A" Butter
ABBOTTS DAIRIES, PHILADELPHIA, PA

BUTTER There's no substitute for real dairy fresh creamery butter in all cooking, on a hot roll or melting through a baked potato.


Abbotts
EGGS
GRADE A LARGE WHITE
FOR GOOD HEALTH SERVE Abbotts GOLDEN GUERNSEY MILK
DELUXE CREAM • COTTAGE CHEESE • BUTTERMILK • CHOCOLAT
Abbotts Dairies

EGGS Yes, your milkman has them. Guaranteed fresh. Try creamed eggs with a touch of curry over hot biscuits.

LIGHT CREAM Ideal for coffee, cream sauces, cereals, desserts, and fruits that call for liquid cream.

HALF & HALF Less calories than regular cream but with a creamy flavor. Also suggested for cereals, desserts and fruits.

HEAVY CREAM Whips in a jiffy, for dessert toppings, hot chocolate and ice cream parfaits. Spread between layers of chocolate cake, chill and slice for a heavenly dessert.

GRAPE DRINK The grape arbor come to life. True to fruit flavor.

PINEAPPLE-GRAPEFRUIT DRINK An all around drink for breakfast, lunch, dinner, or that mid-day refresher.

ORANGE JUICE-ORANGE DRINK Take your choice. Refreshing, healthful at breakfast or as a pick-me-up. When you're tired, float a dipper of Abbotts fruit flavored sherbets in a tall glass of either of these delightful drinks.

LEMONADE A real thirst-quencher. Just like you would make it at home.

Hello:

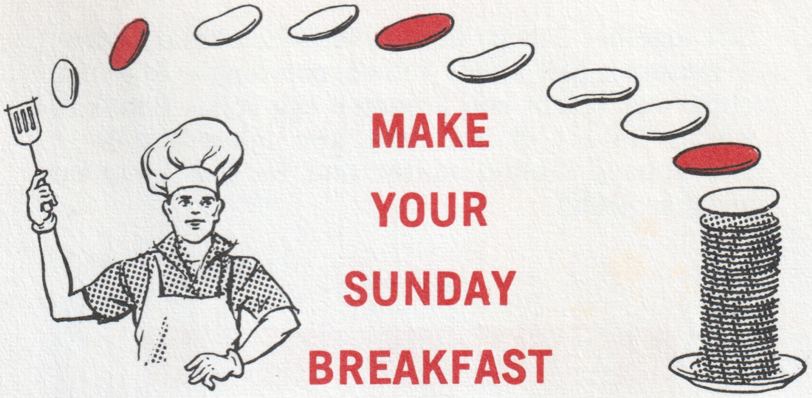
We hope you'll find this booklet helpful and that it will give you a little pleasure. On these pages are some delicious casserole recipes and desserts as well as other information you might like to keep handy for reference.

All of the recipes have been tested, either by the Milk Industry Foundation or in our own Abbotts kitchen. Many of the recipes can be improvised and a woman who likes to cook knows how to "add and take away" to suit her family's taste.

You may already be an expert cook and a successful hostess. Perhaps you have that special touch of creativity developed from your own imagination and your natural desire to please. If so, you're also a woman who is always looking for a new idea or a variation of an old one, typical of the talented homemaker who wants to keep on learning.

Here's to pleasant eating and fun around the dining table.

Abbotts Dairies



MAKE YOUR SUNDAY BREAKFAST

Fun to Eat

Give your family something special on its day at home. Forget the juice and coffee routine on Sunday. Let the aroma of pancakes and bacon make those sleepyheads eager to see what's going on in the kitchen.

❦

BUTTERMILK HOT CAKES

Sift together 1 cup flour, 1 tablespoon sugar, 1 teaspoon salt. Add ¾ cup buttermilk, blending well. Add ½ teaspoon baking soda, 1 egg and beat until smooth. Finally, blend in 2 tablespoons melted butter and it's ready for the griddle.

❦

WAKE-ME-UP FRUIT CUP

Mix ½ cup sour cream with a sliced banana, bits of cherries if you have them and 2 tablespoons of honey. Spoon this over chilled pineapple chunks. Pretty in a sherbet glass.

❦

DATE MUFFINS

Sift together 2 cups flour, 3 teaspoons baking powder and ½ teaspoon salt. Fold in ½ cup chopped dates. In another bowl, blend 2 tablespoons sugar, 1 beaten egg, 1 cup milk and 3 tablespoons melted butter. Blend both mixtures and spoon into greased muffin tins and bake in hot oven, 425°F, for 20 minutes. Makes 12 muffins.

PECAN SOUR CREAM WAFFLES

Sift together 2 cups flour, 1 teaspoon baking soda, 1 teaspoon salt and 1 tablespoon sugar. Stir in 2 cups sour cream and 2 beaten egg yolks. Beat egg whites until stiff and fold into mixture. Add 2 tablespoons melted butter and ½ cup chopped pecans. Blend.

* * *

Give your family a choice. On a large platter, place small dishes of jam, syrup, sour cream, apple sauce, honey, chili sauce. Pancakes and waffles take to any topping.

* * *

Hungry appetites will like eggs scrambled with cottage cheese. Allow one heaping tablespoon per egg.

* * *

Blend in a few spoons of sour cream to creamed dried beef during the last few minutes of simmering.

* * *

Why not serve a breakfast dessert? Any fruit swimming in real dairy cream makes a perfect finish to your most important meal of the day—that first one after an all night fast.

* * *

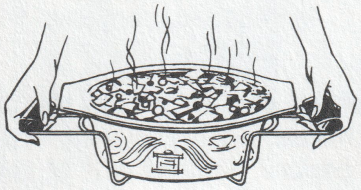
Corn fritters are more tender and moist inside when a cup of cottage cheese is added to the batter.

* * *

Please everyone with surprise pancakes. Immediately after pouring batter on skillet, sprinkle on a few blueberries, raisins, chipped beef, diced ham or add a slice of lunch meat. When set, turn to brown other side. So delicious steaming hot!

MEAL-IN-A-DISH

Casseroles



Casseroles, the best friend a hostess ever had, are a welcome answer to the daily lament "what shall we have for dinner?" Many dishes can be prepared ahead and baked just before serving. Casseroles also offer attractive colorful combination opportunities in one bubbling oven-browned dish. Serve with a tossed salad, hot rolls (might as well, the oven's on) and dessert to complete the meal. Most casserole recipes permit your own personal variations. It's fun to experiment.

CHICKEN BAKE

3½-4 lb. chicken, cut in serving pieces
1 teaspoon each of paprika, salt, curry, oregano
½ teaspoon black pepper
½ cup sour cream
1 cup slivered almonds
1½ cups light cream
½ cup melted butter
1 chicken bouillon cube dissolved in 3 tablespoons hot water

Pour melted butter over chicken. Arrange pieces in 2-quart casserole. Sprinkle combined dry seasonings and almonds over top. Pour on light cream. Cover and bake in moderate oven, 350°F, 45 minutes. Remove cover. Spread sour cream thinned with dissolved chicken bouillon over top. Bake uncovered 20 minutes longer or until chicken is tender and browned.

BEEF STROGANOFF

1½ lbs. tender cut of beef, sliced very thin
6 tablespoons butter
2 tablespoons chopped green onions
Worcestershire sauce
¼ cup white wine
2 cups sour cream
Salt, pepper

Briskly saute the beef in butter on both sides. Place in a shallow serving dish. Add onions to skillet and saute a few minutes. Add wine, a dash of Worcestershire and sour cream. Heat through but do not boil. Add salt and pepper to taste.

Serve with fluffy rice sprinkled with parsley.
Bolar beef is excellent for this dish.

Abbotts Dairies

BEEF 'N' NOODLE SUPREME

1 lb. ground beef
2, 8 oz. cans tomato sauce
2 tablespoons melted butter
8 oz. noodles
1 cup cottage cheese
¼ cup sour cream
1 cup cream cheese
1 tablespoon chopped green pepper
½ teaspoon onion powder

Slowly brown beef in butter; stir in tomato sauce. Set aside. Mix cottage cheese, cream cheese, sour cream, onion and green pepper. Spread half of the cooked drained noodles in buttered 2-quart casserole, cover with cheese mixture, add remaining noodles. Spread meat mixture on top and bake in moderate oven, 350°F, for 25 minutes. Makes 6 generous servings. If you've never tasted cottage cheese and sour cream in a hot dish, you're in for a surprise. A truly supreme flavor!

BEAN 'N' EGG CASSEROLE

⅓ cup precooked rice
¼ cup boiling water
2 cups canned wax beans, French style, sliced
½ cup sour cream
1 tablespoon vinegar
1 teaspoon onion powder
¼ teaspoon salt
Few grains of pepper
4 hard-cooked eggs, quartered, sliced
½ cup coarsely crushed potato chips

Put rice in 1-qt. casserole; add boiling water; cover a few minutes. Put beans, drained, on top of rice. Combine the remaining ingredients except chips; blend together; spoon onto beans. Sprinkle potato chips around edge. Set casserole in pan of hot water. Bake in a slow oven 300°F 20 minutes. Makes: 4 servings.

ASPARAGUS CHEESE PIE

3 cups Half & Half
1 pkg. dry golden onion soup mix
10½ oz. can asparagus spears, drained
10-inch butter pastry shell
½ lb. sharp cheese, shredded
4 eggs, beaten
2 teaspoons prepared mustard
¼ teaspoon oregano
1 teaspoon salt
1 teaspoon paprika
½ teaspoon dry parsley flakes, crushed

In saucepan, bring Half & Half to boil. Remove from heat. Add soup mix; stir, cover and set aside. Arrange asparagus in bottom of baked pastry shell, top with cheese. Combine soup mixture, eggs and seasoning and pour over top. Bake in moderate oven, 375°F for 45 to 50 minutes until set. Cool about 20 minutes before serving. Makes six servings.

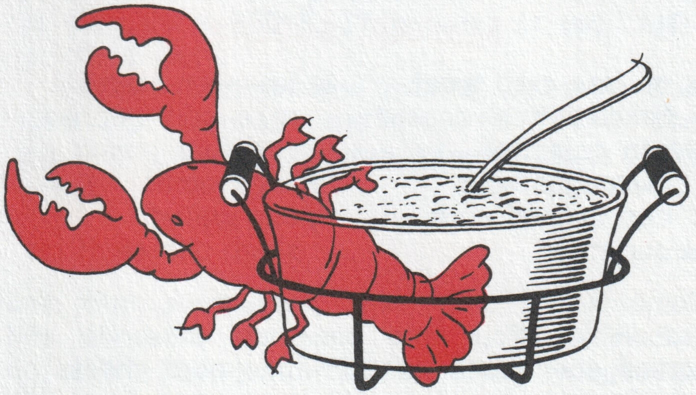
We suggest making a butter pastry shell because it's so flaky and flavorful.

Seafood Casseroles

TUNA BAKE

8 ounces macaroni, cooked and drained
1 tablespoon butter
1 can cream of mushroom soup, undiluted
1 cup flaked tuna
1 cup cottage cheese
½ cup sour cream
½ teaspoon onion salt
1 cup bread crumbs
½ cup shredded sharp cheese

Combine hot macaroni, butter, mushroom soup and tuna. Put half of mixture in 2-quart casserole; spread on layer of combined cottage cheese, sour cream and onion. Add rest of tuna-macaroni mixture. Top with bread crumbs and shredded sharp cheese. Bake in hot oven, 400°F, for 20 minutes.



SHRIMP BAKE

½ cup seasoned dry bread crumbs
2 cups cottage cheese
½ cup sour cream
¼ cup sherry wine or flavoring sauce
2 cups cleaned, cooked or canned shrimp
¼ cup butter
2 sprigs parsley, snipped finely
¼ teaspoon paprika
Pinch of cayenne
1 clove garlic, minced
1 cup soft bread crumbs, packed

Sprinkle half of dry bread crumbs in buttered shallow baking dish. Combine cottage cheese, sour cream, and sherry wine; spoon into dish. Arrange shrimp on top of cheese. Melt butter in small saucepan; add parsley, paprika, cayenne, and garlic. Stir in remaining dry crumbs, and soft bread crumbs; toss and turn until mixed. Sprinkle crumbs over shrimp. Bake in a slow oven 300°F 20 minutes until crumbs are golden brown. Serve immediately. Makes 4 to 6 servings.

CRAB DELUXE

1 teaspoon chopped onion
4 tablespoons butter
4 tablespoons flour
½ teaspoon celery salt
Tabasco, dash
Cayenne, dash
Salt and pepper to taste
1 beaten egg yolk
3 tablespoons sherry
1 cup bread crumbs
2 cups flaked cooked crab meat
1 cup sour cream
Chopped parsley

Cook onion in butter until lightly browned. Blend in flour until smooth. Add milk, celery salt, tabasco, cayenne, salt, pepper and stir. Cook until thickened. Stir in egg yolks and remove from heat. Add sherry, most of bread crumbs, crab meat and parsley. Blend lightly. Put into 2-quart casserole, top with sour cream and sprinkle few bread crumbs on top. Bake in hot oven, 400°F, for 20 minutes.

SEAFOOD SUPERB

6 oz. can crab meat, flaked or fresh cooked
1 can cream of asparagus soup
1 cup canned corn
¼ cup milk
½ teaspoon each of sage, salt, paprika
½ cup sour cream
bread crumbs
½ cup grated sharp cheese

Combine the crab meat, soup, corn, milk and seasonings. Pour into one-quart casserole and spread sour cream mixed with grated cheese on top. Sprinkle bread crumbs over top and bake in hot oven, 400°F, for 20 minutes.

LOBSTER CASSEROLE

1 lb. cooked lobster
1½ cups light cream
2 tablespoons flour
4 tablespoons butter
½ teaspoon dry mustard
3 tablespoons Parmesan cheese
1 lightly beaten egg yolk
1 tablespoon sherry
Salt, paprika
½ cup sliced mushrooms
½ cup Sour Cream

Blend cream, butter and flour until smooth. Add mustard, cheese, seasoning to taste and simmer slightly. Remove from stove, add egg yolk stirring constantly. Add mixture to lobster meat which has been cut up. Add sherry (optional) and mushrooms. Pour into casserole, sprinkle with more Parmesan cheese and dot with sour cream. Bake in 400°F oven until brown on top, about 15 minutes.

When Company Comes

A good hostess makes her guests feel relaxed. Being hospitable, she combines a happy atmosphere, pleasant conversation and food she knows her guests will enjoy. Whether your guests are invited for a full course dinner or an evening visit with ice cream and pretzels, have everything under control before they arrive, then relax and enjoy yourself too. With so many casserole recipes, temperature control ovens and packaged foods of endless variety, there is little reason for "standing over a hot stove" or wondering what kind of refreshments to serve. The smart hostess has a company corner in the cupboard and in the freezer to store foods for friends who just stop in to say hello.

These refreshments are equally enjoyed as a mealtime dessert or an evening snack.

PINEAPPLE SNOW

Mix together and chill; 1 cup sour cream, 1 cup pineapple chunks, 1 cup shredded coconut. Serve in sherbet glasses with cookies or on a lettuce leaf with crackers or cheese sticks.

FROSTED FRUIT

Prepare packaged lemon or cherry gelatine. Stir in 1 can crushed pineapple and 1 cup cottage cheese. Chill until firm. Cut into squares. It's delightfully cool.

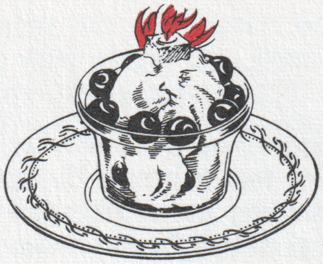
QUICK APPLE BETTY

Spoon heated canned apple slices into four pudding dishes. Mix 2 tablespoons melted butter, 1 tablespoon sugar, a couple shakes of cinnamon and 1 cup crushed dry cereal. Sprinkle over apples and serve with light cream.

APRICOT FLUFF

Blend together 1 cup sieved canned or cooked apricots, ⅓ cup honey, 2 cups sour cream and a pinch of salt. Chill thoroughly, several hours if you can, and serve with shredded coconut or slivered almonds.

CHERRIES JUBILEE



Place as much ice cream as you will need in a glass bowl, pour canned bing cherries on top, allowing plenty of syrup for each serving. If you have no brandy to flame, soak a sugar cube with pure lemon extract, place on top of ice cream and light. Make a grand entrance and spoon into individual dishes in the presence of your guests.

GOOD 'N' GINGER

Crush ginger snaps, spoon sour cream on top, add a generous portion of apple sauce. Sprinkle the tiniest bit of nutmeg on top.

PEACH MELBA

Place a peach half on a mound of vanilla ice cream. Cover with frozen raspberries.

GINGERELLA

Edge a scoop of vanilla ice cream with chopped crystallized ginger.

MACAROONY

Border vanilla or chocolate ice cream with macaroon squares.

HAZEL BEAN

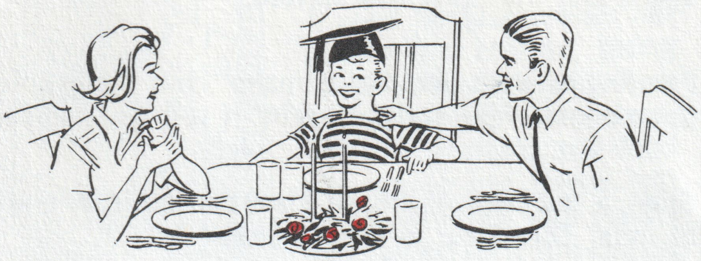
Sprinkle toasted hazel nuts over vanilla or coffee ice cream.

CANDY CREAM

Make shavings from a bar of chocolate candy. Sprinkle over vanilla ice cream.

Incidentally, every home should have an ice cream scoop as well as a dipper. And do please scoop your ice cream lightly. In the plant freezing process, giant steel blending paddles gently whip air into the ice cream mix to prevent a hard solidly frozen mass. This aeration also enhances the flavor. Ice cream served at home should be spooned with the same gentle touch. Ice cream stored at 10 degrees above zero is ideal for serving.

Fun with the Family



Every day is a holiday for someone just as every day is an anniversary of some event.

Birthdays, legal holidays, religious holidays are familiar to all of us. But for fun at home, why not celebrate the last payment on the car? Make a small poster for dad's place at the dinner table. "Congratulations, the car is ours." Everybody out for a ride after dinner. Stop for a fudge sundae or milkshake on the way home.

How about celebrating that teen's acceptance into college? Have the college song typed for everyone and gather 'round the smart offspring to sing it. More fun if you don't know the tune. Order cut brick ice cream for dessert and have it stenciled with the college pennant.

Do you have a youngster completing the first grade? Buy a mortarboard for his head and let him sit at the head of the table at dinner. Ice cream cones for dessert.

Hubby's anniversary at the plant or office? Find something reminiscent of his job if it's only the company trademark, and paint it gold. Act like the company president when you present it. Any employment anniversary calls for ice cream AND cake.

Celebrate the anniversary you moved into your home. Invite some neighbors to dinner. Give them a framed poem on "Friendship." This calls for Cherries Jubilee.

ADD *Punch* TO THE PARTY

Bring out the punch bowl between holidays. Fill it with ginger ale, float a quart or two of lemon-lime or orange sherbet, a few cherries and orange slices and the party has started.

⁂

Floating orange ice balls make cold pineapple juice cooler. Add sprigs of mint if you have some.

⁂

Slide a package of frozen strawberries in a bowl of milk. The flavor is sheer heaven.

⁂

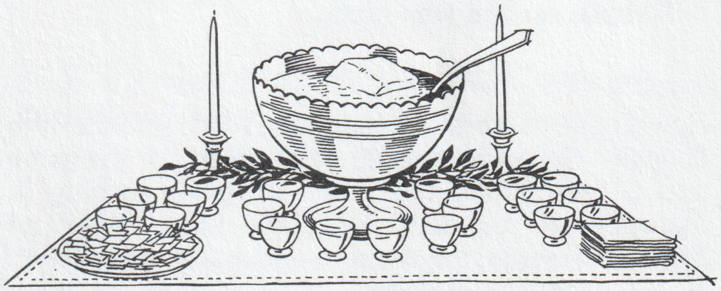
Scoops of vanilla ice cream and orange drink go well together.

⁂

Grape drink swirled around vanilla ice cream make a pretty picture—a tasty one too.

⁂

Blend before pouring into bowl; strong coffee, cinnamon and chocolate ice cream in proportions to suit your taste. Mounds of whipped cream floating on top is as elegant as you can get.



⁂

The flavors of cranberry juice, lemon-ade and lemon-lime ice will please you. All in one bowl!

⁂

Pineapple-grapefruit drink with equal parts of soda blend deliciously with lime sherbet.

⁂

Build a glacier of strawberry ice cream in the center of the punch bowl, fill with lemon-ade and let everyone scoop to suit his thirst.

⁂

You'd be surprised how many people will like buttermilk and tomato juice. Serve in equal parts and make sure it's ice cold.

⁂

Make ice cubes out of grape drink and float them in a bowl of milk. Add mint sprigs.

Make a Festive Dessert

Special occasions and special people call for desserts with a touch of imagination and a look of elegance. The compliments will be your reward.

COCONUT ICE CREAM PIE

You can prepare this the day before and forget it until time to serve.

First make a coconut crust by spreading 2 tablespoons soft butter on bottom and sides of 8-inch pie pan. Sprinkle 1½ cups shredded moist coconut in pan and press evenly into butter. Bake in slow oven, 300°F, 15 minutes or until lightly browned. Cool.

Fill the crust with one quart of ice cream. Cover with aluminum foil and place in freezer. Serve portions topped with syrup, caramel sauce or fruit syrup.

STRAWBERRY ICE CREAM PIE

Line pie plate with thin slices of sponge cake. Spoon frozen strawberries over cake and follow with a quart of slightly softened vanilla ice cream. Add another layer of strawberries. Freeze. Before serving, cover top completely with meringue and place in very hot oven, 450°F, for 5 minutes or until lightly browned.

When baking meringue on ice cream desserts, the pan should be placed on a board in the oven or on a couple thicknesses of brown paper. This is the secret for keeping heat away from the ice cream while the meringue is browning.

ICE CREAM CAKE

Line spring form pan with lady fingers on bottom and sides. Fill pan with ice cream, varied flavors if you like for a colorful effect, and place 8 lady fingers on top like a wheel spoke. Freeze. Remove spring form carefully and slip on to serving plate. Cut in wedges at dinner table.

Cut ends of cakes so they will stand erect.

BAKED ALASKA

Individual baked Alaska desserts are simple to prepare and smacking good to eat. Simply place a mound of ice cream on a slice of cake, completely cover with meringue, place on brown paper on cookie sheet and bake in very hot oven, 450°F, four minutes or until lightly browned. Serve immediately.

To make meringue: Beat 3 egg whites with ¼ teaspoon cream of tartar until frothy. Gradually beat in ½ cup sugar and continue beating until it becomes stiff and glossy.

GRAPES FROSTY

The day before you serve this, place one pound grapes, separated and seedless, in a serving bowl. Pour over ½ cup honey, 2 tablespoons Cognac brandy and ½ teaspoon lemon juice. Refrigerate. Stir through at least twice during the next day so the flavors blend. Serve in dessert dishes topped with a generous spoon of sour cream.

STRAWBERRY CREAM MERINGUE

Blend ¼ cup almond paste, ⅓ cup orange juice and 2 tablespoons sugar in large bowl. Mix in one quart of firm sliced strawberries and place in refrigerator for 3-4 hours. About two hours before dinner, beat 2 egg whites and 5 tablespoons sugar until stiff. Fold in ½ cup heavy cream whipped until thick, and ¼ cup sour cream. Pour the cream mixture on top of the berries and refrigerate. Spoon into parfait or sherbet glasses.

This recipe will serve 8 generously. It can also be made with raspberries, cherries or sliced peaches. Just be sure the fruit is drained before mixing into the almond paste mixture.

PARFAITS

You don't need special glasses to serve a parfait. Goblets or sherbet glasses are a satisfactory substitute.

- Try alternating layers of vanilla ice cream with chopped dates and pecans moistened with honey.
- Serve three flavors with fruit on the bottom and a dab of whipped cream on top.
- Make your own pretty parfait from items you generally have in the cupboard such as raisins, cereal, jams.

Bits of Tips

FOR THE CLEVER HOSTESS

THE HOMIEST HOSTESS

- Feeding more people than you have china to match?

  Deliberately mix china, napkins and place mats by the colors that look best.
- Invite all your guests around the same time. No one likes to feel he is an afterthought or fill-in, except at bridge.
- Remember to seat talkative people near the listeners or one end of the table will fall conversationally flat.
- If you know someone with an especially interesting job, an unusual hobby or a visitor from a foreign land, extend an invitation to meet your friends. The person will be flattered to add something new to your party.
- If an old friend who is around often attends your party, be careful not to make a servant or ashtray emptier out of him. If you need help, you'll get it.
- Be sure YOU have a good time. You'll set the mood for your guests.
- To save table clearing, plan a first course that can be served in the living room.
- Be different. Serve soup in mugs; casseroles in individual oven-ware.

Be sure your background music is in the background. Don't give a concert during dinner.

- If the main course is a bit of work, plan a dessert you can prepare the day before and keep in the freezer. The ideal answer here is any ice cream dessert.
- Be prepared for the guest whose special diet prevents him from enjoying the meal you serve. An egg omelet or mushrooms on toast, made with cream or skim milk, are quickies you can always have on hand.
- A successful party is like a casserole dish, a blending of varieties. Don't be afraid to invite people of different backgrounds. Learning about others lives and giving your friends the opportunity to do the same, adds to your stature as a hostess.
- Conversation lull? You can always have fun guessing each other's New Year's resolutions, even if it is spring. Or ask for experiences on "the funniest day," "the most unexpected event," or "the most unusual gift." You'll be surprised what can come out of any of those.

Abbotts Dairies

Attention CENTER

Look in the cupboard, china closet, knick-knack box or outdoors. A table centerpiece can be made of most anything plus a pinch of imagination.

- Cut off a short branch from a shrub, tree or bush. Paint it white, paste clusters of artificial flowers here and there . . . or colored balls . . . or nuts . . . or tie on wrapped candies. Tape or gum to bottom of shallow bowl.
- Intersperse bright shining apples with green leaves and arrange on trivet or cutting board.
- Place oranges and lemons around a single candle in any suitable glass dish.
- A floating flower looks pretty in a copper bowl.
- What's prettier than a graceful cluster of grapes. Prettier still in a tall glass and spilling over the top.
- Use a basket of nuts in their shells mixed with colorful candies.
- Instead of candles, tuck small bunches of flowers in candle stick holders.
- A lighted candle shimmers in a shallow bowl of water. Float a flower too or drop in a few marbles.
- Small pottery, a pewter pitcher or a colorful flower pot filled with greens, even fresh spinach or a branch snipped from a bush, look attractive with straw place mats.
- A tray of jellies, sauces, sour cream and cottage cheese can be used as a centerpiece.
- Cut out a circle of colored or aluminum foil. Paste on ribbon bows. Set a candle in the center. Such sparkle!
- Buy a paper folding ball and tuck in colored picks tipped with vari-colored gum drops.
- Fill a tall glass or apothecary jar with colored candies. Place in the center of a plate and surround with grapes, greens or fruit.

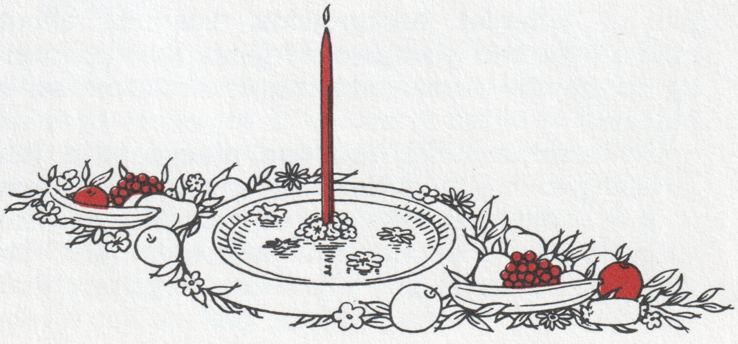
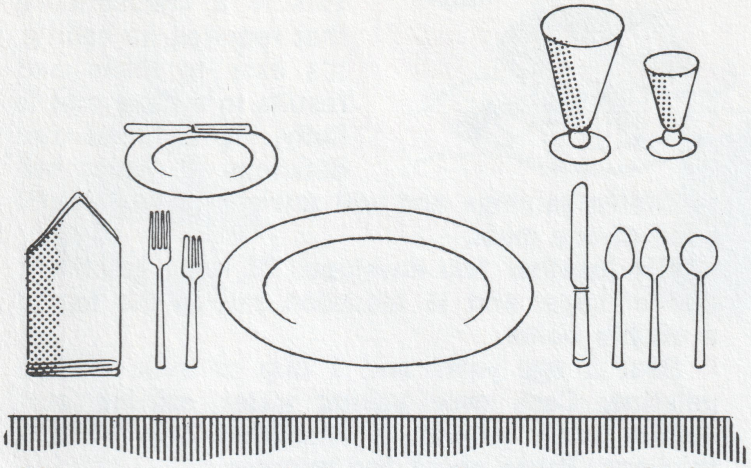


TABLE SETTINGS



It's a rare home that sets a formal table in informal America. This setting is generally acceptable for all meals, informal or semi-formal with a linen cloth.

Implements are always placed in order of their use no matter how strange the arrangement may appear.

The buffet table is generally placed against a wall although if there is room and there are many guests, placing it in the center of the room permits free movement on all sides.

The platter containing the main course is set in the center of the table. In front of this is the stack of plates with a fan arrangement of forks on one side and napkins on the other.

Meat knives should not be placed on the table unless they are needed.

On one end of the table is the salad with plates and forks. At the other end is the dessert with a stack of proper dishes and necessary implements beside it.

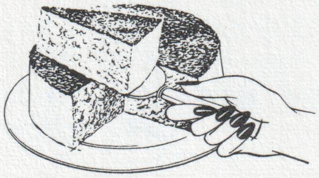
Foods in addition to the main dish are placed to the right and left of the main platter in whatever way they match or look best.

Baskets of bread are placed at intervals. Coffee, milk and other drinks are placed on a separate table.

Often the main dish is prettied up with greens or other vegetables to be attractive enough as a centerpiece. The menu for a buffet should not include any food that requires the use of a cutting knife unless space permits the setting up of individual tables around the room.

The most important feature about any table is the loving care given to the needs of the guests, food served as attractively as you know how and placed in a setting that is neat and shining bright. You don't have to follow the rules to the letter. It's fun to be different and original and unusual as long as your table is set with the needs of the meal.

YOU'VE JUST *Got* TO MAKE A CHEESE CAKE



This is a cheese cake that requires no baking. It's easy to make and results in a cake that is fluffy, light, moist and delicious. It yields ten to twelve servings and will refrigerate well if not used at one meal.

- Mix together two envelopes of Knox gelatin, 1 cup of sugar and ¼ teaspoon salt in the top of a double boiler.
- Beat 2 egg yolks and 1 cup of milk. Add to gelatine. Cook over boiling water, stirring constantly until gelatin is dissolved and mixture thickens. Takes about ten minutes.
- Remove from heat and add 1 teaspoon grated lemon rind. Cool.
- Stir into the gelatine mixture, 3 cups creamed cottage cheese, sieved, 1 tablespoon lemon juice and 1 teaspoon vanilla. Chill, stirring occasionally until mixture forms slight mound when dropped from a spoon.
- While that mixture is chilling, make a crumb topping like this. Mix 2 tablespoons melted butter, 1 tablespoon sugar, ½ cup graham cracker crumbs, ¼ teaspoon cinnamon and ¼ teaspoon nutmeg. Set aside.
- Fold 2 egg whites, stiffly beaten and 1 cup heavy cream, whipped, into gelatine mixture.
- Turn into spring form pan and sprinkle top with crumb mixture. Chill until firm.
- If you don't have a spring form pan, a loaf pan may be used. Line the loaf pan with waxed paper and press the crumb mixture in the bottom of the pan instead of on top.

DIPS AND SPREADS

Keep a supply of crackers and potato chips on hand for unexpected needs. In an emergency, cut slices of bread into quarters, toast in the broiler and serve with these serve-yourself mixtures.

1 cup Cottage Cheese, 2 chopped hard boiled eggs, 1 tablespoon anchovy paste.

1 cup Sour Cream, 2 tablespoons bleu cheese.

1 cup Cottage Cheese, ¼ cup finely cut chipped beef, 1 teaspoon horseradish.

2 parts Sour Cream, 1 part of any preserve.

1 cup Sour Cream, ½ cup finely chopped pineapple.

2 cups Cottage Cheese, ½ cup shredded carrots, ½ cup raisins.

Mix Cottage Cheese, crisp bacon bits, chopped olives to your taste.

Friends, Family and Other Folk

Keep a record of your guests so you won't make the mistake of serving them the same meal in succession. Make notes of their special likes and dislikes and you'll reign as a queenly hostess. Nothing flatters a friend so much as remembering food preferences and nothing is so embarrassing as to be served a food that doesn't agree with a guest's tummy. Keep a list.

Name	Last Visit	Meal Served	Likes Dislikes
Harveys	april 19	Lobster tails merangue Torte	

IF IT'S Abbotts YOU KNOW IT'S GOOD

Abbotts Dairies enviable reputation in the dairy business didn't just happen. Scrupulous attention to every detail of processing our products and serving our customers has made the name Abbotts stand for QUALITY, PURITY and DEPENDABILITY.

Our laboratories guard the quality every day. Hundreds of bacteriological tests are made daily of all products to protect this high standard of quality and to assure you of the finest milk, ice cream and other dairy products.

A staff of veterinarians and fieldmen who are responsible for farm inspection guard the purity of milk from more than 1200 dairy farms. We inaugurated the "A" milk system of sanitation in Penna. in 1914 and these rigid rules for care on the farm are strictly enforced today.

Customer service policies with the accent on YOU assures dependability in both products and service. The smallest home delivery milk customer to the largest institutional customer receives the same courtesy and consideration and our personal regard for customer satisfaction.

Abbotts sold its first quart of milk in 1876 to a mere handful of customers. Today it serves more than a quarter of a million at home and many more in the thousands of stores, restaurants and institutions who use Abbotts products.

We like to hear from our customers. We'd like to hear from you. Suggestions or criticism, compliments or complaints are received by us with equal good grace.

Abbotts
ICE CREAM
Jane Logan
ICE CREAM

And of course, anyone who likes ice cream knows about the superb quality and delectable flavors of Abbotts and Jane Logan, the ice cream that pampers your taste buds.